

General description

- Sweet potatoes are prepared from fresh and healthy seeds according to the *Ipomoea batatas* L. characteristics.
- Sweet potatoes are thoroughly brushed, pre-cooked, cut, coated, pre-fried and individually quick frozen.
- SIZE: Around 11*11mm.

Ingredients

- Sweet potato 86%, sunflower oil, rice and maize flour, modified potato starch, potato dextrin, salt, raising agents: diphosphates and sodium carbonates, stabiliser: xanthan gum, colours: paprika extracts, curcumin.
- Technological function/processing aids : Diphosphates (E450)

Colour, flavour and texture

- Appearance: Light orange to brown color fries.
- Texture: Crispy and tender.
- Smell / taste: Typical of fresh product, lightly seasoned. Absence of foreign taste and smell.

Definitions of defects

- **FOREIGN MATTER (F.M.)**: This includes any non-vegetable material like insects, wood, glass, stones, metal, snails, etc.; and toxic vegetable material.
- **FOREIGN EXTRANEIOUS MATTER (F.E.V.M.)**: This includes any vegetable matter, not derived from the plant of one of the ingredients, such as weed, leaves, etc.; except toxic vegetable material.
- **EXTRANEIOUS VEGETABLE MATTER (E.V.M.)**: This includes any vegetable material which is derived from the plant of one of the ingredients, but foreign to the product; such as pieces of leaf, stalks, etc.
- **CLUMPS**: This includes 3 or more pieces, welded together and which can't be separated without causing damage.
- **UNDERSIZE**: Length < 20mm.
- **GROSS BLEMISHES**: This includes dark areas greater than 25% of the surface.
- **MAJOR BLEMISHES**: A major blemish is a black or brown discoloured area equal to or greater than an equivalent circle of between 6 mm and 10 mm in diameter.
- **MINOR BLEMISHES**: A minor blemish is a black or brown discoloured area equivalent to a circle of between 3 mm and 6 mm in diameter.
- **LENGTH >50 mm**



Specification

Maximum values		
Per 1000 g (frozen)		
Foreign matter	Number	absence
F.E.V.M	Number	absence
E.V.M	Number	≤1
Clumps	Number	≤1
Undersize < 20mm	% w/w	≤ 5
Gross blemishes	Number	≤4
Major blemishes	Number	≤10
Minor blemishes	Number	≤25
Length >50mm	% w/w	>50

Microbiology

	Target	Maximum
E.coli	10/g	100/g
Listéria monocytogenes	10/g	100/g

Nutritional values

In 100g		
Energy values	162	kcal
Energy values	680	kJ
Fat	5,7	g
Saturated fat	0,6	g
Carbohydrate	24	g
Of which sugar	14	g
Fibre	3,4	g
Protein	2,0	g
Salt	0,25	g

Source: External accredited laboratory



Origin

- Sweet potatoes: European Union, United States, Egypt.
- Coating: European Union, Argentina, Brazil, Cambodia, Guyana, India, Myanmar, Pakistan, Thailand, United States, Uruguay, Vietnam.
- Sunflower oil: Romania, Russia, Ukraine, Hungary, Austria, France, Spain, Poland, Slovakia, Czech Republic, Moldavia, Uruguay, Germany, Bulgaria, South Africa and Argentina

Storage conditions

- Store at -18°C
- Best before end : 24 months after packaging

Packing code

- EMB 62 863 C

Cooking instructions

- Oven: Place the frozen vegetable fries in a single layer on a baking sheet. Bake in a preheated oven at 200°C for 20 to 25 minutes or until golden and crispy, turning once.
Tip: The vegetable fries become extra crispy by using aluminum foil on the baking tray.
- Fryer: Deep fry the frozen vegetable fries for 2 min 30 to 3 min 30 in preheated oil at 175°C. Do not fry too many at once to avoid heat loss.

Do not refreeze after defrosting.

Statements

- Declaration of non ionisation : The product is not ionized and does not contain irradiated ingredients.
- Declaration of non-GMO : Hereby Ardo declares that none of our products, produced, packed, delivered and sold are genetically modified. None of the ingredients contain any genetically modified organism. No biotechnology or processing agents produced by means of gentechonology have been used during production. The product complies with the European non-GMO regulation (EG) nr. 1829/2003 and 1830/2003.
- Chemical properties: Pesticides and Heavy metals: conform to European legislation.

Declaration of allergens

Allergens and products thereof According to directive 2003/89/EG and 2006/142/EG	Present in end product due to ingredients		Present in factory		Possibility of trace in end product		Allergen is present in: (give details where the allergen is located)
	YES	NO	YES	NO	YES	NO	
Gluten		X	X			X	Fried vegetables
Crustaceans		X		X		X	
Eggs		X		X		X	
Fish		X		X		X	
Peanuts		X		X		X	
Soybeans		X		X		X	
Milk		X	X			X	Prepared vegetables
Nuts		X		X		X	
Celery		X	X			X	Mixed vegetables
Mustard		X		X		X	
Sesame		X		X		X	
Sulphur Dioxide (>10 ppm)		X		X		X	
Lupine		X		X		X	
Molluscs		X		X		X	

Thank you to sign this specification within 15 days after this time the absence of return from you is acceptance.

Name :

Date :

Signature :

